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EL TORITO CHICKEN AND LIME SOUP

Categories: Soups, Mexican

Yield: 4 servings

1 qt Chicken stock 1 c Julienne-cut tomatoes 2 Limes; (just the juice) 1/2 c Julienne-cut red onion 1 t Dried Mexican oregano 1 T Minced cilantro 1 t Dried basil 4 oz Jalapeno Jack cheese; cubed 1 t Pureed chipotle chile 2 Corn tortillas; cut in strip s

1 Bay leaf 1 Avocado*

Salt & White pepper 4 Lime slices 2
Chicken breast halves* 4 Cilantro sprigs
*Note-Chicken breasts should be cooked
and shredded. Avocado, peeled, pitted
and sliced. Combine stock, lime juice,
oregano, basil, pureed chipotle and bay
leaf in stockpot. Season to taste with salt
and white pepper. Bring to boil. Simmer
15 minutes.

Add shredded chicken, tomatoes, red
onion and cilantro. Bring to boil.

Simmer 5 minutes. Adjust seasonings to
taste. Ladle very hot soup into warm
soup bowls. Drop in cheese cubes.
Garnish each serving with a few tortilla

strips, avocado slices, lime slice and cilantro sprig. Makes about 1 quart.